FOOD SAFETY CHEESE

CONTINUOUS TRAINING ON FOOD SAFETY IN MILK PRODUCTION CENTRES AND CHEESE INDUSTRIES
APPLICANT ORGANISATION

MANAGEMENT CO-ORDINATOR

CORE PARTNERS:

- FRANCE_Ecole d’Ingénieurs de PURPAN.
- TURKEY_General Directorate of Protection and Control.
- GREECE_Union of agricultural Cooperatives of Larissa Tyranos Agia.
- Association of Private Farming of the CZECH REPUBLIC.

ASSOCIATED PARTNERS:

Asaja-Granada  Aesan
OBJECTIVES OF THE PROJECT:

The main aim of ‘FoodSafety Cheese’ is to transfer the training methodology developed in the framework of the project Seguralimentaria.

1.- Adaptation of some materials of the original project “Seguralimentaria” to the cheese industry sector and milk production centres linked to these industries.

2. The contents will be transferred to the operators of other geographical contexts: France, Greece, Turkey and Czech Republic.
Materials Created by the FoodSafety Cheese Project.

- Food Safety Cheese Trainers Training Course
- Food Safety Cheese Basic Course
WP4: Testing and validation of results.

**DATES:** 1/03/2012-30/09/2012

- Pilot experience *‘Food Safety Cheese Trainers Training Course’.*
- Pilot experience *‘Food Safety Cheese Basic Course’.*

5th meeting in Cezch Republic: pilot experiences validation.

- Final versions of the training materials.
Materials Created by the FoodSafety Cheese Project.

Food Safety Cheese Trainers Training Course:

- Student text.
- Computerised presentation for in-person teaching of the FSCTTC.
- Food Safety Cheese Trainers Training ONLINE Course.
Materials Created by the FoodSafety Cheese Project.

Food Safety Cheese Trainers Training Course:

**Didactic Unit 1:** Training on Food Safety.

**Didactic Unit 2:** Food Safety Cheese Basic Course.

**Didactic Unit 3:** Use of Materials Created by the FoodSafety Cheese Project.

**Didactic Unit 4:** Evaluation.

Bibliography and references.
Materials Created by the FoodSafety Cheese Project.

Food Safety Cheese Basic Course:

- Student text.
- Computerised presentation for in-person teaching of the FSCBC.
- Food Safety Cheese Basic ON LINE Course.
Materials Created by the FoodSafety Cheese Project.

Food Safety Cheese Basic Course:

- **Didactic Unit 1**: Food Safety.
- **Didactic Unit 2**: The Cheese Chain and Traceability.
- **Didactic Unit 3**: Milk composition and physical-chemical characteristics.
- **Didactic Unit 4**: Milk production centers.
- **Didactic Unit 5**: Characteristics of cheese.
- **Didactic Unit 6**: The cheese industry.
- **Didactic Unit 7**: Hygiene in cheese Production and Handling.
- **Didactic Unit 8**: Food Hazards.
- **Didactic Unit 9**: HACCP System and food safety management systems.
- **Didactic Unit 10**: Food safety and the environment. Bibliography and references.
http://foodsaftycheese.com/

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THANK YOU FOR YOUR ATTENTION